

dejavú^{bistro}

A NIGHT AT DEJAVÚ

4 COURSE MEAL

3course meal + dessert –kitchen decides

425 DKK / 56 €

ALL NIGHT AT DEJAVÚ

Includes a cocktail, 4 course meal (kitchen decides), 4 glass wine menu, and water with/without bobbles

825 DKK / 110 €

BISTROLUX-ALL NIGHT AT DEJAVÚ

Includes snack-plateau with champagne, 5 course BistroLux meal (ask us), 5 glass wine menu, and water with/without bobbles

1.250 DKK / 167 €

(Wine menu upgrade + 350 DKK/47 €)

A LA CARTE – ALL DISHES: 135 DKK / 18 €

We recommend 3-4 courses for a full levning meal.

Bread and butter ad libitum: 8 DKK.

CABBAGE

with panchetta, hazelnuts, fried capers, truffle, and ramson blanquet sauce

FROI GRAS TERRINE

with grilled brioche bread, salad and rhubarb

CEVICHE OF SCALLOPS

with celeriac, apples, hazelnuts, and smoked butter sauce

BUTTER ROASTED COAST FISH

with glazed new carrots and blanquet sauce

TATAR A LA DEJAVÚ

with egg yolk, herb cream, pickled onions, chips, truffle, and frozen foie gras

ROASTED FOIE GRAS

with brioche bread, citrus confit, apples, rhubarb, and pepper sauce

VOL AU VENT

with chicken confit, norwegian lobster, vegetables, and velouté sauce

GUINEA FOWL STUFFED WITH MUSHROOMS

with corn, chanterelles, and blanquet sauce

GRILLED PORK FROM 'DYRBAR'

with cabbage, onion puré, and hollandaise sauce with tomato

SNACKS

DEEP FRIED SMALL HARRINGS

with grilled lemon and dip

85 DKK / 12 €

3 OYSTERS NATUREL

with grilled lemon and onion vinegar

100 DKK / 13 €

3 FRIED OYSTERS

with tatar sauce and grilled lemon

120 DKK / 16 €

6 ESCARGOT

with parsley, tomato, garlic, and croutons

110 DKK / 15 €

GOUGERS

with iberico ham (48 mth) and truffle

85 DKK / 12 €

FROG LEGS

with parsley, garlic, and croutons

85 DKK / 11 €

ROSÉ SHRIMPS

with aioli

95 DKK / 13 €

FRIED QUAIL LEGS

with sage

85 DKK / 11 €

FRIED SWEETBREAD

with dijonaise

75 DKK / 10 €

10 G. CAVIAR SUPPRISE

with sour cream, red onions and blinis

195 DKK / 26 €

SNACK-PLATEAU

(for sharing, e.g. two persons)

Deep fried small harrings, 4 oysters naturel, 4 fried oysters, 6 escargots, Rosé shrimps, gougers with iberico ham grilled lemon, dip, and vinegar

595 DKK / 79 €

CLASSIC

RIB EYE

with french fries and bearnaisesauce

325 DKK / 43 €

TOURNEDOS ROSSINI

with foie gras, truffle, and borderlaisesauce

395 DKK / 53 €

VALILLA ICE-CREAM

with Baerii Gold caviar, green tomato sauce, tarragon, and toast

195 DKK / 26 €

DESSERTS: 95 DKK / 12 €

COMTÉ CHEESE

with apricot, crackers, and morrel sauce

CHERRIES

with cream anglaise, cookie crumble, lovage, and sorbet

CREPS

with vanilla ice-cream, orange sauce, and Grand Marnier

ADD EXTRA

ROAST FOIE GRAS: 75 DKK/11 €

FRENCH FRIES + MAYO: 45 DKK/6 €

CAVIAR 15 G: 195 DKK/27 €

CAVIAR 30 G: 390 DKK/53 €